



WHALEHAVEN

A TRIUMPH OF NATURE

HERMANUS

Whalehaven Terroir Series

Shale Summit

Pinot Noir 2023

DESCRIPTION

A light to mid-ruby colour with a fragrant array of cherry, white chocolate, pine nuts, and plum aromas. A juicy entry with a fleshy core revealing flavours of raspberry, strawberry, and light spices offset with a clean, vibrant acidity. Medium-bodied, the wine is focussed and layered with toasty oak, a prominent presence of minerals and crushed rock scree, and a grappa and cherry pit sweetness. A long finish with hints of light cigar note.

VARIETIES

100% Pinot Noir

TERROIR

Wine of origin Hemel-en-Aarde Ridge

VITICULTURE & VINIFICATION

The 2023 growing season was cooler and drier than normal during winter, but it turned warm and wind-free. Grapes were handpicked and transported in temperature-controlled reefers to the winery. There, they were de-stemmed without crushing, gently handled to avoid harsh tannin extraction, and analyzed to ensure optimal juice pH and nutrient levels. Argon gas was used to prevent oxidation, and a quasi-cold soak allowed natural fermentation to start slowly. Délestage was used for gentle cap management during fermentation. After alcoholic fermentation, the grapes were pressed and the wine was racked twice to ensure clean wine for barrel aging. The wine was aged in 228-liter Burgundian barrels, inoculated with Malo-lactic bacteria, and sulphured after fermentation. Regular tastings every eight weeks allowed for tailored actions and selection for the reserve range. The wine was racked to a tank in November for filtration and bottling.

ANALYSIS

pH 3.18

Residual sugar 1.6g/l.

Total acidity 6.3g/l

Alcohol 13%

